

*Iconic Dinner: Cuisine of Heinz Beck  
with wines from the  
Consorzio Vino Chianti Classico*

Monday 27 April 2009 | 8.00pm to 11.00pm  
The St. Regis Singapore, John Jacob Ballroom 2

FINE CUISINE

GREAT WINES

UNIQUE DINING

Pre-dinner cocktail / canapés

*Wine*

Dinner

Lobster medallions with bacon,  
green apple vinaigrette

*Wine*

Wholemeal “maccheroncini al ferretto” with crab,  
smoked aubergine coulis & croûtons

*Wine*

Scallop composition,  
coffee-flavoured chickpea purée

*Wine*

Sea bass cooked in garlic-flavoured olive oil,  
cannellini beans with salted cod snow

*Wine*

Escalope of duck foie gras,  
mushroom & cereal consommé

*Wine*

Braised veal cheek with black truffle,  
apple purée

*Wine*

Apricot jelly,  
bergamot ice cream & edible flowers

*Wine*

**S\$628**

*Prices are subject to prevailing taxes.  
Citibank cardmembers are entitled to 10% off.  
Menu as at 11 April 2009. Subject to changes.*

Held In:

UNIQUELY  
Singapore  
visitsingapore.com

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